

IN THE CLAIMS:

Please amend claims 1 and 2, as follows:

1. ~~A method~~Method for the preparation of croissant-~~type~~shaped pastries with a cooked meat and cream cheese filling ~~characterized by, wherein there is a the~~ direct and indirect incorporation of olive oil during the preparation of the pastries' dough, and ~~wherein the~~The olive oil replaces the high melting point animal fat or the margarine normally used. ~~This method includes the following stages, comprising the steps of:~~
 - a. ~~Preparing~~Preparation of an emulsion of distilled monoglycerides in the presence of 40 – 45 °C water, by homogenization in a high-speed mixer, with ~~the subsequently,~~ addition of olive oil, dextrose, fructose and egg yolk;
 - b. ~~Preparing~~Preparation of liquid leaven as follows: by the inoculation of rye flour substrate with specially formulated microbial cultures followed by incubation at 32°C for 18-24 hours in a dough kneader;
 - c. ~~Mixing of~~ flour and water with a quantity of the liquid leaven, ~~which as been prepared in step b. above as described above (b), and, with~~ subsequent kneading;
 - d. ~~Moving the~~The kneaded dough is ~~moved~~ to maturation chambers, wherein it remains for 120 minutes at a temperature of 30°C and RH~~relative~~ humidity 80%. ~~After that, after which~~ the remaining ingredients of (flour, water, the emulsion of step a., sugar, eggs, olive oil, and baker's leaven) are added ~~to it~~;
 - e. ~~Transferring the~~The mature dough of step d. is transferred to the an extruder shaping machine (~~extruder~~) and where it is rolled into shape;

- f. ~~Passing the~~ The shaped dough of step e. passes through a series of dough rotors and to increases its thickness, after which the Ddough sheets are then flattened down to 2.8-3 mm;
 - g. ~~Placing the~~ The dough sheets that result from step f. this procedure are now placed in a cutting-filling-folding machine wherein they acquire thea croissant shape and wherein simultaneously thea cooked meat filling is incorporated. therein;
 - h. ~~Placing the~~ The folded croissants-shaped dough are placed into mold tin trays equipped with grooves (moulds) and transferreding the trays to maturation chambers, where they are left to mature the dough for 8 hours at 28°C and RHrelative humidity 80%.
 - i. ~~Balanceing~~ Baking the croissant-shaped dough ~~The baking takes place next at 180°C for 12-15 min.~~
 - j. ~~Cooling the~~ The resulting baked product is then cooled down in the presence of high microbial quality air; ~~after which~~ The cream cheese is then automatically injected into the baked product; and
 - k. ~~Placing the baked product~~ Finally the produce is packed in a modified atmosphere consisting of protective gases (CO₂/N₂), ~~and labeleding~~ and storeding the baked product under refrigeration at 4°-6°C.
2. ~~A~~ The croissant-type shaped pastriespastry with a cooked meat, and cream cheese filling and with olive oil incorporated into the pastry dough, ~~which are~~ manufactured according to the ~~protocoll~~ method of claim 1.